

RECIPE OF THE MONTH

Beginning this month, our newsletter will feature a recipe and grace submitted by our readers – for our readers. This delicious looking dish and thoughtful grace was submitted by Mary Cody.

If you have a recipe that just won't quit and a grace that you like, please send it in for next month's issue. BK

From the rich earth that nourished the plants to the skill of the cheese makers and farmers that made this meal possible I thank you Lord.

Preheat oven to 425 degrees F

Shallot and Mushroom Pizza

Ingredients:

six shallots or one large sweet onion

Olive oil

Fontina cheese ..1 cup shredded

Mushrooms..1 cup sliced

Italian seasoning or Herbs de Provence 1 tsp.

Sprinkle of red pepper flakes

1/2 bag of store bought pizza dough



Oil your hands and stretch pizza dough to edges of iron 10 inch iron skillet

Let rest while you sauté the shallots or onions and mushrooms until soft in 1 tbsp olive oil with seasoning and red pepper flakes.

Re-stretch the dough to edge of pan top with the sautéed vegetables and shredded cheese.

Bake for 25 minutes